



FOOD & WINE PAIRINGS *Brrr!*

The chill is on the pumpkin –
time to warm up from the inside out.
Here are some choices for wines
that pair well with hearty fare.

CHICKEN PEPPER & GREEN BEAN STIR-FRY

Serve with American Riesling, Sauvignon Blanc or Pinot Grigio

PUMPKIN & SHRIMP BISQUE

Great with Verdicchio, a Spanish Sherry or Cava.

BEEF CURRY WITH RICE

Try this dish with Australian Shiraz, Beaujolais or Rioja.

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PAN-SEARED SCALLOPS WITH PUMPKIN RISOTTO

Serve with American Sauvignon Blanc or Pouilly-Fuissé.

CHICKEN CUTLETS VERONIQUE

Great with American Riesling, White Hermitage or Pouilly-Fumé.

BEEF POT ROAST

Try this with Beaujolais, Cabernet Sauvignon or Chianti Classico.